

TDH Menu:

Starters:

Homemade Soup of the Day, Crusty Bread, Salted Butter (v) (gluten/milk/sulphites)

Ham Hock Terrine, House Relish, Sourdough Croute, Baby Leaf Salad
(gluten/milk/sulphites/mustard)

Gambas Pil Pil, Chilli, Garlic, King Prawns, Crusty Bread, Dressed Baby Leaf Salad
(crustacean/gluten/egg/sulphites/mustard) (£3.50 supplement)

House Made Nachos, Tomato Salsa, Jalapenos Cheddar Cheese and Sour Cream (v)
(gluten/milk/sulphites/milk)

Crispy Chicken Goujons, Chipotle Aioli, Red Cabbage Slaw, Crispy Chickpeas
(gluten/sulphites/mustard/eggs/nuts)

Lightly Battered Haddock Goujons, Tartar Sauce, Dressed Leaf, Crispy Capers, Lemon
(gluten/fish/sulphites/eggs/mustard)

Cricketers Bang Bang Cauliflower, Sticky Chilli Sauce, Sesame, Candied Peanuts, Pomegranate
(vegan) (sesame/nuts/sulphites)

Braised Beef & Bone Marrow Bon Bons, Parsnip Puree, Parsnip Crisp, Jus
(gluten/sulphites/milk/eggs)

Mains:

Beer Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon
(fish/gluten/eggs/mustard/sulphites)

Pan Roasted Goosnargh Chicken, Spiced Squash Puree, Crushed Oriental Potato Cake, Chicken Thigh
Karage, Buttered Greens, Thai Broth, Pickled Carrots (gluten/milk/sulphites/eggs/sesame)

Scott's 28 Day Matured 6oz Rump Steak, Thyme and Garlic Roasted Field Mushroom, Baked Tomato,
Beer Battered Onion Rings, Twice Cooked Chips (gluten/milk) **Upgrade to an 8oz Ribeye (£10
Supplement)**

Sauces: Peppercorn, Diane, Blue Cheese, Red Wine Jus £3 (gluten/milk/mustard/sulphites/celery)
Cricketer's Chestnut Mushroom (v) or Beef Goulash, with Sautéed Peppers & Potatoes in a Rich
Paprika Sauce, Braised Rice, Crispy Shallots (milk, gluten, sulphites)

Clarkson's 8oz Gammon, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens, Hand Cut
Chips (eggs/milk)

Roasted Aubergine and Squash Thai Green Curry, Coconut and Kaffir Lime Rice, Coriander, Rice
Crackers (vegan) (sulphites) (add King Prawns for £5)

Cricketers 8oz Beef Burger, Brioche Burger Bun, Lettuce, Tomato, Dill Pickle, Onion Rings, Skin on
Fries (gluten/milk/eggs/mustard/sulphites)

2 Courses £23

3 Courses £29

Cricketers Pad Thai, Asian Vegetables, Rice Noodles Peanuts, Chilli and Spring Onion (VEGAN) (add King Prawns for £4) (soya/gluten/sulphites/peanuts)

Pan Roasted Cod, Saffron Potatoes, Mussels, King Prawn, Bouillabaisse, Sea Vegetables (gluten/fish/molluscs/crustacean/sulphites)

Sweets:

Double Chocolate Brownie, Winter Berry Reduction, Chocolate Crumb, White Chocolate Ice Cream (gluten,milk,eggs)

Sticky Toffee and Date Pudding, Salted Caramel Sauce, Vanilla Ice Cream (gluten, milk, eggs, sulphites)

Coconut and Pineapple Crème Brûlée, Coconut Shortbread, Spiced Pineapple (vegan option available on request) (gluten, milk, sulphites)

Winter Berry Sorbet (vegan)